

## CLAIM AMENDMENTS

The following listing of claims will replace all prior versions and listings of claims in the application.

### **Listing of Claims**

1. **(Original)** A method for manufacturing pastas out of gluten-free raw materials, e.g., flour and/or semolina based on corn, rice, millet or barley, or out of starch, wherein the method involves the following steps:
  - a) Generating a raw material dry mixture;
  - b) Metering water with a temperature of 30°C to 90°C, in particular 75°C to 85°C into the raw material dry mixture with this raw material in motion, thereby producing a dough or moistened raw material mixture with a water content of 20% to 60%, in particular 38% to 45%;
  - c) Metering vapor with an initial vapor temperature of 100°C to 150°C, in particular 100°C to 120°C, into the dough with the dough or moistened raw material in motion;
  - d) Molding the thusly obtained dough into defined dough structures; and
  - e) Drying the molded dough structures into pastas, wherein the mass ratio between the metered water quantity and the metered vapor quantity ranges between 5:1 to 1:1.
2. **(Original)** The method according to claim 1, characterized in that the raw material dry mixture is moved in step b) in a mixer, in particular a two-screw mixer.
3. **(Original)** The method according to claim 1, characterized in that the dough is moved in step c) in a mixer, in particular a two-screw mixer.
4. **(Original)** The method according to claim 3, characterized in that the vapor exposure time in the mixer during step c) measures about 10 s to 60 s, preferably 20 s to 30 s.

5. ***(Previously presented)*** The method according to claim 1, characterized in that the moistened raw material mixture is moved in step c) on a conveyor belt, in particular a belt evaporator.
6. ***(Original)*** The method according to claim 5, characterized in that the vapor exposure time during step c) measures 30 s to 5 min.
7. ***(Previously presented)*** The method according to claim 1, characterized in that at least one additive is metered into the raw material mixture.
8. ***(Original)*** The method according to claim 7, characterized in that the additive is metered into the raw material dry mixture in step a).
9. ***(Original)*** The method according to claim 7, characterized in that the additive is metered into the raw material dry mixture in step b).
10. ***(Previously presented)*** The method according to claim 7, characterized in that at least one monoglyceride or one diglyceride or a hardened fat is used as the additive.
11. ***(Previously presented)*** The method according to claim 1, characterized in that the vapor metered in step c) has a working pressure during evaporation of 2 bar to 5 bar.
12. ***(Previously presented)*** The method according to claim 1, characterized in that vapor is metered in step c) with an initial vapor pressure of 1 bar to 10 bar.
13. ***(Previously presented)*** The method according to claim 1, characterized in that the mass ratio of the metered water quantity to the metered vapor quantity ranges from 4:1 to 2:1, most preferably measuring 3:1.
14. - 31. ***(canceled)***

32. ***(Previously presented)*** A gluten-free pasta product, in particular one manufactured according to a method based on claim 1, characterized in that the starch contained in the product swells from 50% to 100%, in particular 75% to 85%, wherein the starch grains contained in the product are for the most part intact.
33. ***(Original)*** The pasta product according to claim 32, characterized in that 60% to 80% of the starch grains contained in the product are intact or have not burst.
34. ***(Previously presented)*** The pasta product according to claim 32, characterized in that it has a cooking loss of less than 5% of the dry mass
35. ***(Previously presented)*** The pasta product according to claim 32, characterized in that it has a fat content of less than 1% of the dry mass.
36. ***(Previously presented)*** The pasta product according to claim 32, characterized in that it is made out of gluten-free raw materials like flour and/or semolina based on corn, rice, millet or barley, or of starch.
37. ***(Currently amended)*** A method for manufacturing fresh pastas out of gluten-free raw materials, e.g., flour and/or semolina based on corn, rice, millet or barley, or out of starch, wherein the method involves the following steps:
- a) Generating a raw material dry mixture;
  - b) Metering water with a temperature of 30°C to 90°C, in particular 75°C to 85°C into the raw material dry mixture with this raw material in motion, thereby producing a dough or moistened raw material mixture with a water content of 20% to 60%, in particular 38% to 45%;
  - c) Metering vapor with an initial vapor temperature of 100°C to 150°C, in particular 100°C to 120°C, into the dough with the dough or moistened raw material in motion;
  - d) Molding the thusly obtained dough into defined dough structures; and

e) ~~Drying~~ Processing the molded dough structures into fresh pastas, wherein the mass ratio between the metered water quantity and the metered vapor quantity ranges between 5:1 to 1:1.